Wine Type Varietal	Aroma AKA- smell	Palate AKA- taste	Color	Food Pairing
Sauvignon Blanc	Citrus	Crisp zesty	Pale Yellow	Shellfish, Spicy Food, Chicken, Salads
Pinot Grigio	Floral & Fruit	Dry, light, crisp	Bright Gold	Pasta in cream sauce, risotto, veal, chicken, seafood
Riesling ,Dry	Rose, Citrus	Full bodied pear	Bright gold	Thai food, crustaceans, Blue cheese, fresh fruit
Gewurtztraminer	Litchi, Fruits		Golden Yellow	Asian Food, Turkey, Foie gras, Cheese
Vermentino	Salt and minerals	Clean and refreshing	Golden yellow	Shellfish and seafood
Falanghina	Banana, Apple and Pineapple	Medium Bodied	Pale gold	Seafood, Risotto, Sushi
Viura	Fennel and Lemon	Crisp and Light	Straw Gold	Shellfish, seafood, chicken
Chardonnay	Tropical fruit, vanilla	Velvety	Gold with Green hue	Fish and poultry
Pinot Noir	Black Cherry	Berries/Cherries	Vibrant Purple	Salmon, tuna, poultry,
Malbec	Berries, violets, spices	Plum and Ripe Cherry	Deep Red	Steaks, game
Carmenere	Spices, Vanilla, Herbs	Soft tannins an fruit	Violet Red	Spicy food, steak
Merlot	Red Fruits, Cherries	Complex and velvety	Ruby red	Duck, Game, Lamb
Pinotage	Fruits and Spices	Medium bodied	Bright ruby red	Lamb, Spicy Seafood
Zinfandel	Berries, Black Pepper	Medium Body	Deep Red	Turkey, Roast Beef
Cabernet Sauvignon	Vanilla, Cassis	Berries, tobacco	Deep Ruby	Pasta, Game, Meat, Cheese
Shiraz/Syrah	Plum, Cherry, Black Pepper	Balanced Acidity	Ruby Red	Pizza, Sun Dried Tomatos, Seared Tuna
Amarone (Blend)	Cherries, Vanilla, Spice	Dry, Full bodied	Deep Garnet Red	Heavy Cheeses, Lamb, Veal, Pasta
Crianzas (Tempranillo)	Berries	Complex and soft	Garnet with hints of purple	Lamb, Grilled meat
Rioja Reservas & Gran Reservas (Tempranillo)	Ripe fruit, cloves, Eláter, Word	Medium bodied, velvety and smooth	Ruby red to Brick	Red meat, Game, hard cheeses
Teroldego	Raspberries	Dry and full bodied	Purple	Red meat, grilled meats, stews